

9. (Amended) A method of manufacturing a chocolate composition that maintains its structure at elevated temperatures comprising:

combining the ingredients to make a chocolate;

adding to the chocolate an emulsifier component comprising at least one of a diacetyltartaric acid ester of monoglycerides, sorbitan esters, mono- and diglycerides of vegetable oils, partially hydrogenated monoglycerides, fully hydrogenated monoglycerides or sugar esters, the emulsifier composition having a melting point from about 50° to 90°C and hydrophilic lipophilic balance value of about 2 to 10 and being added in an amount from about 1 to 6 percent by weight of the chocolate composition;

mixing the chocolate and emulsifier component to sufficiently distribute the emulsifier component throughout the chocolate and provide a chocolate composition that is a mixture of chocolate and emulsifier component;

warming the chocolate composition to a temperature sufficient to inhibit or prevent the emulsifier component from crystallizing; and

allowing the mixture to cool and set to form a stable chocolate composition.

13. (Amended) A food product comprising a liquid oil and an emulsifier component having a melting point from about 50 to 90°C and a hydrophilic lipophilic balance value of about 2 to 10, wherein the liquid oil is present in an amount of about 10 to 60 weight percent of the food product and the emulsifier is present in an amount of about 0.5 to 15 weight percent of the liquid oil, and wherein the emulsifier component comprises at least one of a diacetyltartaric acid ester of monoglyceride, a sorbitan ester, a mono- or diglyceride of a vegetable oil, a partially hydrogenated monoglyceride, a fully hydrogenated monoglyceride or a sugar ester, wherein the food product comprises at least one of a creamer, dough, bouillon base, confectionery coating or center, or ice cream.